



8th ANNUAL

CHRISTMAS

TASTE - IT - SALAD - LUNCHEON

OUR REDEEMER'S ALCW

NEW ENGLAND, NORTH DAKOTA

December 5, 1981

*** HOT APPLE CIDER ***

1 gallon apple cider
2 t. whole cloves
2 t. whole allspice
2 sticks cinnamon
2/3 cup sugar

Heat cider, spices and sugar to boiling. Cover and simmer 20 minutes.

*** FRUIT SALAD ***

Cook: 3 T. sugar
2 T. flour
1 egg
juice from #2 can crushed or chunk pineapple

Fruit: 1 can pineapple
1 large can fruit cocktail
3 bananas
½ cup nuts
some mini marshmallows

To enlarge, use fruit cocktail juice, more flour and extra fruit. Chill.

Recipe Books typed by:

Julie Opdahl

*** STRAWBERRY LIME SALAD ***

Bring to boil: 1 13 oz. can crushed pineapple, undrained. Stir in: 1 3 oz. box strawberry jello.
Let cool.

Add: 1 cup whipped cream
1 lb. small curd cottage cheese
1 cup fresh strawberries

Chill.

*** FRUIT IN SOUR CREAM ***

2 cups seedless green grapes or 2 8 oz. cans green grapes, drained
1 13½ oz. can pineapple chunks, drained
3 T. brown sugar, packed
1/3 cup sour cream
1 T. brown sugar, packed

Mix grapes & pineapple. Mix the 3 T. brown sugar & sour cream. Toss lightly with grapes & pineapple. Refrigerate. Just before serving, sprinkle with the 1 T. brown sugar.

*** CARROT MARSHMALLOW SALAD ***

3½ cups (1 lb.) carrots, shredded
1 cup mini marshmallows
¼ cup pineapple, cut up
1 cup seedless raisins
½ cup shredded coconut
1 cup mayonnaise
1 cup whipped cream

serves 6-8

* MACARONI SALAD *

1 box small size macaroni rings
1 can crushed pineapple, drained
1 can mandarine oranges, drained
 $\frac{1}{2}$ bag mini marshmallows
1 can grapes, drained

Dressing: 3 T. flour
 juice of 1 lemon
 1 cup pineapple juice
 2 eggs
 $\frac{3}{4}$ cup sugar

Boil till thick, mix with fruit & let stand overnight.
Add bananas & 1 cup whipped cream before serving.

* QUICK SALAD *

1 6 oz. can frozen orange juice
1 9 oz. tub Cool Whip
1 can Eagle Brand milk

Mix all ingredients together, mixing orange juice & Cool Whip first, then fold in Eagle Brand milk.

You may add any fruit of your choice and marshmallows.
Salad is ready to serve at once.

* HAWAIIAN DELIGHT *

Crush 1 box vanilla wafers, put $\frac{1}{2}$ in pan and $\frac{1}{2}$ for top (double recipe).

Spread on crumbs: $\frac{1}{2}$ cup creamed butter with 2 cups powdered sugar & 2 eggs, beat well. Spread 1 cup drained pineapple, 1 layer of bananas & nuts, 1 cup whipped cream with a pinch of cream of tartar. Cover with crumbs. Chill 4 hours.

* MIXED FRUIT SALAD *

1 lrg. can chunky fruits for salads
2 bananas
2 cups grapes
2 cups or 1 can grapefruit sections
1 can mandarin oranges
melon balls or other fruits can be added.

One box instant vanilla or pistachio pudding mixed with the fruit forms the sauce that thickens slightly.

* CHICKEN SALAD *

2 cups coarsly diced, cooked chicken
2 T. lemon juice
 $\frac{1}{2}$ t. salt
1 cup diced celery
1 cup seedless white grapes
2 hard- cooked eggs, chilled & chapped
mayonnaise
almonds

Mix together & toss lightly. Season with salt to taste. Serve in lettuce lined bowl. Serves 4-5. Quarter 2 hard cooked eggs lengthwise for garnish, remove yolks.

* PEAR SALAD *

1 small pkg. lime jello
1 $\frac{1}{3}$ cups boiling pear juice (from the can of pears)

Pour over 1 8 oz. pkg. cream cheese. Cool. Chop up pears into small pieces, $\frac{1}{2}$ cup pecans, $\frac{1}{2}$ cup coconut & 1 pkg. Dream Whip. Fold into partly set jello mixture. Pour into 8 X 10 or 11 $\frac{3}{4}$ X 7 $\frac{1}{4}$ in. pan. Chill until set.

*** BELGIAN TOSSED SALAD ***

1 10 oz. pkg. frozen brussels sprouts
½ cup salad oil
1/3 cup vinegar
1 clove garlic, minced
1 t. dried parsley flakes, crushed
¼ t. dried basil, crushed
3 cups torn mixed salad greens
½ med. onion, sliced & separated into rings
6 slices bacon, crisp-cooked, drained & crumbled

Cook sprouts in small amount of boiling salted water about 5 min. or till barely tender, drain. Make dressing in screw-top jar. Combine oil, vinegar, garlic, parsley, basil, ½ t. salt & 1/8 t. pepper. Cover & shake well to mix. Cut sprouts in half lengthwise, pour dressing over. Cover & chill 3 - 4 hours.

In salad bowl combine greens, onion rings & bacon. Add sprouts with dressing, toss to coat. Makes 8 servings.

*** LEMON FROST ***

1 3 oz. pkg. cream cheese, softened
¼ cup mayonnaise or salad dressing
1 pint lemon sherbet
1 11 oz. can mandarin oranges, drained & cut up
1 8 oz. can peach slices, drained & cut up
½ cup slivered almonds, toasted
lettuce

In large bowl beat together cream cheese & mayonnaise till smooth. Stir sherbet to soften; quickly stir into cream cheese mixture. Stir in oranges, peaches & almonds. Turn mixture into 8 X 8 pan. Cover & freeze till firm.

To serve, let stand at room temperature for 10-15 min. Cut into squares & serve on lettuce lined plates. 9-12 servings.

* MOLDED CUCUMBER SALAD *

2 cups boiling water
1 6 oz. pkg. lemon jello
1/3 cup white wine vinegar
¼ t. salt
green food coloring
2 med. cucumbers, pared & grated (2 cups)
½ cup finely chopped celery
1 - 2 T. horseradish
1 T. grated onion
2 t. snipped fresh dill
20 paper-thin slices cucumber
crisp salad greens
½ pt. dairy sour cream

in med. bowl, pour boiling water over jello, stir until dissolved. Stir in vinegar, salt & few drops food coloring. Set in bowl of ice, stirring occasionally, until mixture is consistency of unbeaten egg whites (about 35 min.). Fold in grated cucumber, celery, horseradish, onion & dill until well blended. Turn into 5½ cup ring mold that has been rinsed in cold water & lined with the cucumber slices. Refrigerate until firm, at least 3 hours. To unmold, run a small spatula around edge of mold, invert over platter, place a hot, damp cloth over inverted mold & shake gently to release. Garnish edge with salad greens. Pass sour cream for topping or place in center of mold. Serves 8-10.

* DILLY MACARONI SALAD *

1 cup elbow macaroni	3 T. pimiento, chopped
1 cup American cheese, cubed	$\frac{1}{2}$ cup mayonnaise
$\frac{1}{2}$ cup sliced celery	1 T. vinegar
$\frac{1}{2}$ cup green pepper, chopped	$\frac{1}{2}$ t. dried dillweed

Cook macaroni according to package directions; drain well. Combine macaroni, cheese, celery, green pepper & pimiento.

Blend together mayonnaise, vinegar, salt & dillweed; add to macaroni mixture. Toss lightly. Cover & chill well. Serve in lettuce lined bowl. Makes 5 servings.

* GERMAN POTATO SALAD *

6 med. potatoes (2 lbs.)	1 t. celery seed
6 slices bacon	dash pepper
$\frac{1}{2}$ cup onion, chopped	1 cup water
2 T. flour	$\frac{1}{2}$ cup vinegar
2 T. sugar	2 hard cooked eggs, sliced
$1\frac{1}{2}$ t. salt	

In covered sauce pan, cook potatoes in boiling salted water for 25 - 30 min. or till tender; drain. Dice fine. In large skillet cook bacon till crisp; drain & crumble, reserving $\frac{1}{4}$ cup drippings. Cook onion in reserved drippings till tender, but not brown. Blend in flour, sugar, salt, celery seed & pepper. Add water & vinegar. Cook & stir till thickened. Stir in bacon & potatoes. Cook about 5 min. or till heated through, tossing lightly. Add hard cooked eggs, toss lightly just to mix. 6-8 servings.

* MOLDED CHICKEN SALAD *

1 lrg. hen (4# or over)	1/8 t. cayenne
1 lrg. onion, chopped	½ t. salt
1 cup celery with leaves	1 pint mayonnaise
2 t. salt	½ pint whipping cream
peppercorns	¾ cup almonds, chopped
1 envelope unflavored geletin	1½ cups celery, minced
¼ cup cold water	3 pimientos, minced
1 cup chicken broth	pimiento strips for
1½ T. worchestershire sauce	garnish
½ T. scraped onion	

Cover hen with cold water. Add onion, celery, salt & several peppercorns. Simmer 2 hours or until tender. Cool in broth. Remove chicken. Discard skin & bones & heat. Sprinkle gelatin over cold water. Pour boiling broth over gelatin. Add worshestershire sause, onion, cayenne & ½ T. salt. Chill till slightly thickened. Add mayonnaise & whipped cream. Add chicken, almonds, celery, pimientos & pour into 3 qt. mold and chill. Unmold on greens & garnish top with pimiento strips. Serves 12.

* SOUTH OF THE BORDER SALAD *

1 med cucumber, peeled	¼ cup olive or salad oil
2 lrg. bananas, sliced	
2 sweet red or green peppers, cut in thin strips	
1 avocado, seeded, peeled & sliced	
½ sm. onion, sliced & separated into rings	
1/3 cup vinegar	
¼ t. bottled hot pepper sauce	½ t. salt

Halve cucumber length wise; remove seeds & slice cross-wise. Arrange cucumber, ~~bananas~~, peppers, avocado & onion in salad bowl. Make dressing in screw-top jar. Combine vinegar, oil, salt & hot pepper sauce. Cover & shake to mix well. Pour over vegetable mixture, toss to coat. Cover & refrigerate 1 - 2 hours. Makes 3 servings.

* MARINATED VEGETABLE SALAD *

2 cups thinly sliced cucumber	3/4 cup sugar
2 cups thinly sliced carrot	1/4 cup salad oil
1 med. onion, sliced & separated into rings	1 t. celery seed
	1 t. salt
1/2 cup chopped celery	1/4 t. pepper
1 cup vinegar	lettuce

In large bowl, combine cucumber, carrot, onion & celery. Make dressing in screw-top jar. Combine vinegar, sugar, salad oil, celery seed, salt & pepper. Cover & shake to mix well. Pour over vegetables; stir gently. Cover & refrigerate several hours or overnight, stirring occasionally.

To serve, drain vegetables, reserving marinade. Mound vegetables in lettuce lined bowl. Return any leftover vegetables to marinade. Store in refrigerator. Makes 6-8 servings.

* MINTY LIME FROSTED SALAD *

1 29 1/2 oz. can crushed pineapple	1 cup butter mints, crushed
1 3 oz. pkg. lime jello	1 9 oz. tub Cool
1 6 1/2 oz. pkg. mini marshmallows	Whip

In large bowl combine undrained pineapple, dry jello, marshmallows & crushed mints. Cover & refrigerate several hours or till marshmallows soften & melt. Fold in dessert topping. Spoon mixture into 16 paper cup cake lined muffin pans. Cover & freeze till firm. Peel off paper & serve on grape leaf or lettuce lined plates. Garnish with fresh mint sprigs, if desired. Serves 16.

* WILTED CABBAGE AND BACON SALAD *

3 slices bacon	1/8 t. pepper
¼ cup onion, chopped	1 sm head cabbage, shredded
2 T. vinegar	(about 4 cups)
2 T. water	1 apple, peeled, cored &
1 T. sugar	finely chopped
½ t. salt	

In skillet cook bacon till crisp, drain. Reserve 3 T. drippings. Set bacon aside. Add onion to drippings & cook till tender. Stir in vinegar, water, sugar, salt & pepper; bring to boiling. Add cabbage & apple; toss to coat. Cover & cook over medium heat about 5 min or till cabbage is just wilted. Stir bacon into salad, reserving a little for the top of salad.

Makes 6-8 servings.

* CHEF SALAD EXTRA *

6 oz. cooked chicken	½ cup salad oil
5 oz. fully cooked ham	3 T. vinegar
2 med. tomatoes	1 T. horseradish
1 med. green pepper	½ t. worchestershire
1 med head lettuce, torn	sauce
into small pieces	few drops hot pepper
(about 6 cups)	sauce
1 cup thinly sliced cucumber	½ t. salt
3 hard-cooked eggs, thinly	1/8 t. pepper
sliced	

Cut chicken & ham into tiny pieces, about 1 cup of each. Chop tomatoes & cut green pepper into narrow strips. Add cucumber & eggs, then lettuce. Toss gently & just before serving mix in small amount of dressing. Make dressing in screw-top jar. Combine oil, vinegar, horseradish, worchestershire sauce, hot pepper sauce, salt & pepper. Cover & shake well to mix. Makes 4 large servings.

* CREAMY ORANGE FRUIT SALAD *

1 20 oz. can pineapple chunks, drained
1 16 oz. can peach slices, drained
1 11 oz. can mandarin oranges, drained
3 med. bananas, sliced
2 med. apples, cored & chopped
1 sm. pkg. instant vanilla pudding mix
1½ cups milk
½ of 6 oz. can (1/3 cup) frozen orange juice concentrate
¾ cup dairy sour cream
lettuce cups

In large bowl combine pineapple chunks, peaches, oranges, bananas & apples. Set aside. In small bowl combine dry pudding mix, milk & orange juice concentrate. Beat with beater 1 to 2 min or till well blended. Add sour cream. Fold into the fruit mixture. Cover & refrigerate several hours. Serve in lettuce cups on individual serving plates. Makes 10 servings.

* FRUITED FIZZING MOLD *

1 3 oz. pkg. lemon jello	1 8½ oz. can cut-up pineapple slices, undrained
1 cup boiling water	
1 cup ginger ale, chilled	1 sm. apple, cored, peeled & chopped
1 med. apple, cored & cut in wedges	½ cup halved seedless green grapes

Dissolve jello in boiling water. Cool to room temperature. Slowly add ginger ale. Arrange apple wedges in 4½ cup mold. Pour in ¾ cup of jello mixture. Chill till almost firm. Meanwhile, chill remaining jello till partially set. Fold in pineapple, apple & grapes. Pour over first layer. Chill till firm. Unmold on lettuce lined platter. Makes 5 to 6 servings.

* TOMATO ASPIC *

4 cups tomato juice	2 T. Knox gelatin
$\frac{1}{2}$ cup onion, chopped	$\frac{1}{4}$ cup cold water
$\frac{1}{4}$ cup chopped celery leaves	3 T. lemon juice
2 T. brown sugar	$1\frac{1}{4}$ cup finely cut celery
1 t. salt	mayonnaise
3 sm. bay leaves	1 sm. jar black olives
5 whole cloves	lemon wedges

Mix together tomato juice, onion, celery leaves, sugar, salt, bay leaves & cloves. Simmer 5 min. Strain. Dissolve gelatin in cold water. Add gelatin & lemon juice to tomato mixture. Chill till partially set, then add celery. Pour mixture into a 2 qt. mold, that has been greased with salad oil.

Tomato Aspic may also be served with Cucumber Sauce made by combining 1 cup mayonnaise, 1 cup chopped cucumber, 2 t. chopped chives, 1 t. chopped parsley, $\frac{1}{2}$ t. salt & $\frac{1}{2}$ t. dill seed. Chill.

* MOLDED ORANGE-DATE SALAD *

1 $8\frac{1}{4}$ oz. can crushed pineapple, drained
1 8 oz. pkg. cream cheese, softened
 $\frac{1}{4}$ cup orange juice
 $\frac{1}{2}$ cup finely snipped pitted dates
 $\frac{1}{4}$ cup chopped pecans
 $\frac{1}{4}$ cup maraschine cherries, halved
 $\frac{1}{2}$ t. finely shredded orange peel
1 cup whipping cream
lettuce

Beat together orange juice & cream cheese till fluffy. Stir in pineapple, dates, nuts, cherries & orange peel. Whip cream till soft peaks form. Fold whipped cream into cream cheese mixture. Spoon into 8X4X2 in. loaf pan. Cover & freeze till firm. Let stand at room temperature 10-15 min. before serving. Unmold onto lettuce lined plates. Garnish with orange slices, if desired. Makes 9 servings.

* TACO SALAD SUPREME *

- | | |
|---|--|
| 1 med. head lettuce, shredded | 1 t. dried minced onion |
| 1 15 oz. can kidney beans,
drained | 3/4 t. chili powder |
| 1/2 cup pitted ripe olives,
sliced | 1 med. tomato cut into
wedges |
| 1 lb. hamburger | 1/2 cup sharp cheddar
cheese, shredded
(2 oz.) |
| 1 lg. avocado, mashed | 1/2 cup tortilla chips |
| 1/2 cup dairy sour cream | |
| 1/4 cup Italian salad dressing | |
| 1 T. canned green chili
peppers, chopped | |

In salad bowl combine lettuce, beans & olives with cooled browned hamburger; chill. Dressing: blend avocado & sour cream. Stir in Italian dressing, chili peppers, onion, chili powder, salt & dash pepper; mix well. Chill. Spoon dressing in center of salad. Arrange tomato wedges in circle atop salad. Top with shredded cheese. Trim edge of bowl with tortilla chips. To serve, toss salad. Makes 8 servings.

* SPRINGTIME SALAD *

- 1/2 of 21 oz. can (1 cup) apricot pie filling
- 1/2 of 14 oz. can (2/3 cup) Eagle Brand milk
- 1/2 of 4 1/2 oz. tub Cool Whip, thawed
- 1/4 cup lemon juice
- 2 11 oz. cans mandarin oranges, drained
- 1 15 1/4 oz. can pineapple chunks, drained
- 1/2 cup mini marshmallows
- 1/2 cup chopped walnuts
- 1/4 cup flaked or shredded coconut

In large bowl combine pie filling, milk, Cool Whip & lemon juice. Reserve some oranges. Fold remaining oranges, pineapple, marshmallows, nuts & coconut into apricot mixture. Cover & refrigerate several hours or overnight. Garnish with reserved oranges & sprinkle with additional coconut. Makes 8 to 10 servings.

* PEAR, LIMEADE MOLDS *

2 envelopes Knox gelatin	dash salt
$\frac{1}{2}$ cup cold water	green food coloring
2 pears, peeled, halved & cored	whole maraschino cherries
2 cups water	endive
$\frac{1}{4}$ cup sugar	mayonnaise
1 6 oz. can drozen limeade concentrate	chopped pecans

Soften gelatin in cold water; set aside. In saucepan combine pears, 2 cups water & sugar. Bring to boil; reduce heat. Cover & simmer 5-6 min. or till pears are tender. With slotted spoon, remove pears to a bowl; cover & refrigerate. Stir gelatin into hot pear liquid, stirring till dissolved. Add limeade, salt & a few drops food coloring. Pour $\frac{1}{3}$ cup mixture into each of 4 flared water goblets or tall individual molds. Chill till almost firm. Chill remaining gelatin till partially set. Add a pear half, narrow end down, to each goblet, tucking a cherry into each. Cover pears with remaining gelatin. Chill till firm. Unmold on plates, flared end down. Garnish with endive. Spoon some mayonnaise atop & sprinkle with pecans, if desired. Makes 4 servings.

* ORIENTAL TOSS *

$\frac{1}{3}$ cup sugar	$\frac{1}{4}$ t. salt
2 envelopes Knox gelatin	1 16 oz. can fancy mixed Chinese vegetables, drained
$\frac{1}{2}$ 14 oz. can beef broth	$\frac{1}{4}$ cup diced green pepper
2 cups cold water	$\frac{1}{2}$ cup dairy sour cream
2 T. lemon juice	1 T. milk
2 T. soy sauce	2 t. soy sauce
1 T. vinegar	

In sauce pan combine sugar & gelatin. Add beef broth; bring to boiling, stirring to dissolve gelatin. Remove from heat; add cold water, lemon juice, 2 T. soy sauce, vinegar & salt. Chill till partially set. Fold in vegetables & green pepper. Pour into 5-cup mold. Chill till firm. Dressing: combine sour cream, milk & 2 t. soy sauce. Serve unmolded with dressing. 6 servings.

* SALMON MOUSSE *

1 envelope Knox gelatin
salmon juice & water to make $\frac{1}{2}$ cup
2 T. lemon juice
1 med onion, sliced
 $\frac{1}{2}$ t. dill salt or ground dill seed
 $\frac{1}{2}$ t. paprika
 $\frac{1}{2}$ cup mayonnaise
1 lb. can pink salmon
 $\frac{1}{2}$ t. salt
 $\frac{1}{8}$ t. freshly ground black pepper
1 cup whipping cream

Stir gelatin into boiling water until dissolved. In quart sized blender put gelatin, lemon juice & onion. Blend at high speed 1 min. Add dill salt, paprika, mayonnaise, salmon, salt & pepper; blend at high speed for 2 min or until smooth. Remove from blender & fold in whipped cream. Pour into 4 cup fish mold that has been lightly greased with salad oil. Refrigerate till firm. Unmold on platter. Options: garnish top by overlapping thin slices of cucumber to simulate scales. Garnish edge with watercress & cherry tomatoes or wedges of hard boiled eggs & Belgian endive. May also be served on bed of shredded lettuce & topped with Avocado Dressing. Serves 6.

Avocado Dresssing: 1 lg. over-ripe avocado
 $\frac{1}{4}$ t. garlic salt
juice of 1 lemon
 $\frac{1}{4}$ t. onion salt
 $\frac{1}{4}$ cup mayonnaise

Put all ingredients in blender at high speed until creamy smooth. Garnish top of dressing with paprika.

* CHINESE HAMBURGER HASH *

- | | |
|-----------------------------|---------------------------|
| 1 - 1½ lbs. hamburger | 1½ cups warm water |
| 2 T. shortening | ½ cup raw rice |
| 2 med. onions | ½ cup soy sauce |
| 1 cup diced celery | ½ t. pepper |
| 1 can mushroom soup | 1 cup mushrooms, optional |
| 1 can cream of chicken soup | 13 oz. chinese noodles |

Brown meat; add onions, celery & soups. Stir in uncooked rice, soy sauce & pepper. Place in large greased casserole. Cover & bake 30 min at 350°. Remove cover & bake 30 min. longer. Cover with noodles & bake 5 min. before serving.

* EASY HOTDISH *

- | | |
|----------------------------|----------------------|
| 2 lbs. hamburger | 1 pt. tomatoes |
| 1 sm. head cabbage, cut up | 1 cup rice, uncooked |
| 3 raw carrots, cut up | 1 T. salt |
| 1 can tomatoe soup | ½ t. pepper |
| | onion |

Brown meat & onions. Mix with raw ingredients & season. Bake in 350° oven for 1½ hours or until carrots are soft. Stir occasionally & add water if necessary.

* HAM HOT DISH *

- | | |
|------------------------|-----------------------------|
| 1 can cream style corn | ½ cup melted butter |
| 3 cups cooked noodles | 1 cup ground or chopped ham |
| ½ green pepper | 1 cup corn flakes |
| 1 beaten egg | ½ cup milk |
| 1 chopped onion | ¾ cup diced American cheese |

Mix together in order given. Bake till bubbly & done.

* TUNA POT PIE *

1 box frozen mixed vegetables	$\frac{1}{4}$ cup butter or margarine
$\frac{1}{4}$ cup flour	1 can solid pack or
$\frac{1}{2}$ t. salt	chunk style tuna
$\frac{1}{2}$ t. pepper	milk
$1\frac{1}{2}$ cups diced, cooked potatoes	pie crust rolled to
3 T. onion, chopped	fit casserole

Prepare a white sauce of butter, flour, seasonings & sufficient milk to make a med. sauce. Cook vegetables till tender. Some of vegetable liquid may be used in white sauce. Turn into greased $1\frac{1}{2}$ qt. casserole. Cover with pie crust, slashed to release steam. Bake at 400° 25-30 min. Additional vegetables may be added. Serves 6.

* PIZZA NOODLE BAKE *

2 cups (4 oz.) noodles	$\frac{1}{4}$ t. garlic powder
1 lb. hamburger	1 t. salt
$\frac{1}{4}$ cup onion	dash pepper
1 15 oz. can tomatoe sauce	$\frac{1}{2}$ t. oregano
1 cup water	4 slices mozzarella cheese

Brown hamburger & onion. Layer 9X9 in. baking dish with uncooked noodles. Add hamburger & onion mixture. Mix tomatoe sauce, water & spices. Pour over meat & noodles. Bake at 350° 1 hour. Last 10 min. top dish with cheese. Serves 6-8.

* CALIFORNIA VEGETABLE HOT DISH *

2 cups cooked rice ($\frac{2}{3}$ uncooked)
1 pkg. California vegetables
1 can cream of chicken soup
1 sm jar Cheez Whiz

Layer with cooked chicken or turkey. Top with onion rings or tator tots near end of baking time. Bake 30 min. in 350° oven.

* JOHNNY MAZETTE *

2 lbs. hamburger	1 cup sliced mushrooms
2 cups chopped green pepper	1 can tomatoe soup
1 cup celery	1 sm. can tomatoe sauce
2 cups chopped onion	1 can mushroom soup
1 cup butter or margarine	1 lb. broad noodles
2 t. salt	2 cups grated American cheese
1 sm. jar stuffed olives	
(1/3 cup) including juice	

Saute' pepper, celery, onion & meat in margarine. Cook till tender. Add salt, olives, mushrooms, soups & sauce. Cook until hot. Cook noodles; spread in baking pan. Add sauce & mix well. Sprinkle with cheese. Bake at 350° for 35 min.

* TUNA CASSEROLE *

1 can mushroom soup	1 can tuna
1/4 cup water	1 cup diced celery
2 cups chow mein noodles	1/2 cup salted cashews
(1 cup in mixture, 1 cup over top)	1/4 cup diced onion

This recipe doubled fills a 9X13 in. pan. Just mix recipe in pan. Bake uncovered for about 30 min at 375°.

* EGG & CHEESE BAKE *

1 cup Bisquick	1/4 t. salt
1 1/2 cups cottage cheese	6 eggs, slightly beaten
1/2 lb. grated cheddar cheese	1 cup milk
2 T. onion	3/4 cup butter
1 t. dried parsley flakes	pimento for color

Mix all ingredients, except butter, in order given. Melt butter in 9X13 pan. Pour in rest. Bake at 350° about 40 min.

* BEEF CARROT CASSEROLE *

Meat Sauce: 1 lb. hamburger
 $\frac{1}{4}$ cup chopped onion
 1 clove garlic or garlic powder
 1 8 oz. can tomatoe sauce
 1 cup tomatoe soup
 1 t. sweet basil } or substitute 1 pkg.
 $\frac{1}{2}$ t. thyme } spaghetti sauce
 $\frac{1}{2}$ t. oregano

Mix together: 8 oz. noodles, cooked
 1 cup dairy sour cream
 $\frac{1}{4}$ cup chopped parsley
 1 cup sliced carrots, cooked

Alternate layers starting & ending with noodle & cream mixture. Top with $\frac{1}{4}$ lb. shredded American cheese. Bake at 350° for 30 min. If frozen, 1 hour covered. Makes 6-8 servings.

* CHINESE CASSEROLE *

2 $\frac{1}{2}$ cups chow mein noodles	2 T. soy sauce
1 can Chinese vegetables	1 cup sliced mushrooms
1 can tomatoe soup	1 cup chopped celery
1 can cream of mushroom soup	1 cup diced onion
1 can water	2 lb. hamburger
1 can sliced water chestnuts	1 t. salt
$\frac{1}{2}$ cup broken cashews	$\frac{1}{2}$ t. pepper

Brown meat & separate into bite-sized pieces. Add onions, celery & seasonings. Simmer until tender. Combine remaining ingredients & mix with meat mixture. Place in lg. greased baking dish & bake 1 hour in 350° oven.

Microwave method: Combine all ingredients, except noodles & meat. Place in microwave for 10 min. turning & stirring occasionally. Add meat mixture. Cook 20 min. Add noodles last 5 min., stirring & turning when necessary. Makes a very large casserole. Can be divided in half & frozen before final baking for smaller family.

* CHICKEN HUNTINGTON *

1 lg. fryer or hen	1 8 oz. can mushrooms
1 6 oz. pkg. dry noodles	1 can peas, drained
1 lg. jar pimentos, chopped	4 T. flour
1 lg. Velveeta cheese, grated	4 T. butter
	salt & pepper

Stew chicken till tender. Cool & de-bone. Cook noodles in broth. Make gravy with flour, butter & broth. Add pimento, Velveeta, mushrooms, pease, salt & pepper. Pour into lg. baking dish (9X13). Bake 1 hour at 350°. Freezes well.

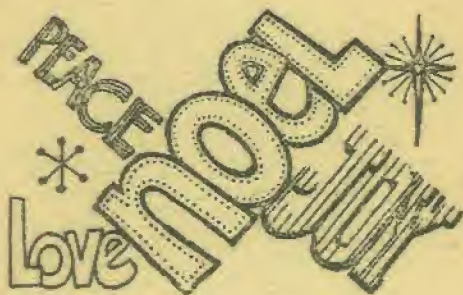
* SWEET SOUR PORK *

2 lbs. lean pork, cut into sm. cubes; braise & bworn for about 1 hour.

Sauce: 2 12 oz. cans pineapple chunks
2 sticks celery, cubed
2 med. carrots, cut into match book pieces
1 green pepper, cut into strips
2 T. olive oil
1½ oz. corn starch
4 T. soy sauce
1 oz. brown sugar
3 T. vinegar

Drain pineapple & add enough water to make 3 cups. Fry vegetables for 2-3 min. Blend corn starch with a little juice to make paste. Then add rest of liquid. Bring to a boil. Add remaining ingredients & allow to cook quickly. Serve over rice.





9th ANNUAL

CHRISTMAS

TASTE - IT - LUNCHEON

OUR REDEEMER' S ALCW

NEW ENGLAND, NORTH DAKOTA

December 4, 1982

*** YUMMY PUNCH ***

5 pkgs. Jello - any flavor
1 46 oz. can unsweetened pineapple juice
2 46 oz. cans unsweetened grapefruit juice
½ bottle Real Lemon juice
5 cups sugar
5½ qts. water, heated to dissolve sugar & jello

Heat water, cool. Add juices & put into ice cream pails to freeze. When you use it, add 2 qts. ginger ale to each pail, more if needed to stretch.

Must thaw 4 hours before serving, time to be a slush.

Carla Hodenfield

*** RED CHRISTMAS PUNCH ***

5 qts. cranberry juice
2 12 oz. cans frozen orange juice
1 46 oz. can pineapple juice
3 qts. ginger ale
5 qts. pineapple sherbet

5 cups syrup: 4 cups water
 ½ cup sugar

Boil for 5 minutes.

Add the ginger ale & sherbet last.

NOTE: Good without sherbet, too.

Carla Hodenfield

*** ORANGE JULIUS ***

1 small can frozen orange juice

½ cup milk

1½ cups water

½ cup sugar

½ t. vanilla

10-12 ice cubes

Blend in blender 60 seconds.

Tanya Sadler

* SHRIMP MOUSSE *
(appetizer)

1 can Cream of Mushroom soup
1 8oz. pkg. Philadelphia Cream Cheese
1 envelope Knox unflavored gelatin
 $\frac{1}{4}$ cup cold water
1 cup mayonnaise
1 can shrimp - rinsed well
 $\frac{1}{2}$ cup diced celery
 $\frac{1}{4}$ cup diced onion

In double boiler, melt cream cheese in soup, blend well. Dissolve gelatin in cold water & add to soup mixture. Cool. Add remaining ingredients & pour into jello mold. Refrigerate. Can be made several days ahead. When ready to serve, unmold on plate and surround with Town House or Sociables crackers.

Mavis Pommerer

* STUFFED CELERY FILLING *

1 7oz. can tuna, drained
 $\frac{1}{4}$ cup chopped celery
1 strip pimento, chopped
 $\frac{1}{4}$ cup mayonnaise
 $\frac{1}{4}$ t. dill seed
salt & pepper to taste

Mix ingredients & stuff celery. Chill & serve.

Amanda Zastoupil

* SHRIMP DIP *

1 8oz. pkg. cream cheese
1 small can cocktail shrimp
1 T. catsup
 $\frac{1}{2}$ cup mayonnaise
1 small onion
2 T. lemon juice

Bertie Hanson

* HOBO BREAD *

2 cups raisins	3 cups flour
2 cups boiling water	4 T. oil
3 t. baking soda	$\frac{1}{2}$ t. salt
1 cup white sugar	2 t. vanilla
1 cup brown sugar	$\frac{1}{2}$ cup nuts, optional

Mix together raisins, water & baking soda: let stand overnight in refrigerator. Combine raisin mixture with remaining ingredients. Grease & flour 3 1 lb. coffee cans. Divide batter between cans. Bake at 350° for 1 hour. Let stand 1 hour before removing from cans.

Esther Heick

* ALMOND CHEDDAR SPREAD *

1 cup shredded cheddar cheese
1 scant cup mayonnaise, not salad dressing
3 T. grated onion
6 slices cooked bacon, crumbled
1 cup slivered toasted almonds

Combine & chill several hours.

- Bertie Hanson

* MEATBALL APPETIZER *

1 lb. ground round	makes 5 dozen
$\frac{1}{2}$ cup cracker crumbs, optional	
$\frac{1}{3}$ cup minced onions	
$\frac{1}{4}$ cup milk	Mix all together. Shape into
1 egg	1 inch balls. Brown in
1 T. parsley	skillet.
1 t. salt	
$\frac{1}{8}$ t. pepper	
$\frac{1}{2}$ t. Worcestershire sauce	

Sauce: Simmer 12 oz. bottle chili sauce & 10 oz. jar grape jelly. Pour into skillet with meatballs & simmer. Can put in fondue pot.

Mavis Pommerer

* COOKIE SALAD *

- 1 large Cool Whip
- 1 pkg. fudge stripe cookies
- 1 cup buttermilk
- 1 pkg. instant vanilla pudding
- 3 or 4 bananas
- 1 can fruit cocktail, optional
- 1 can mandarine oranges, optional
- 1 can chunk pineapple, optional

Mix pudding & buttermilk with mixer. Fold in Cool Whip. Take 3/4 of package cookies & crush, saving 1/2 for top of salad. Mix other 1/2 with other ingredients. Slice & add bananas, then other fruits. Top with remaining cookie crumbs.

Carla Hodenfield

* CHRISTMAS SALAD *

- 1 3 oz. pkg. lime jello
- 1 3 oz. pkg. cherry jello
- 1 8 oz. cream cheese
- 1 small can crushed pineapple

Mix lime jello according to package directions. Cool till set. Next layer: mix cream cheese with pineapple, using only enough liquid to make spreadable. Spread over jello & allow to set. Mix cherry jello according to package direction & pour over for third layer. Refrigerate.

Patti Schatz

* SWEDISH BEAN SALAD *

- 1 can green beans, drained
- 1 sliced cucumber
- 1/2 cup sour cream
- 1/3 cup mayonnaise
- 1 t. salt
- 1 t. dillweed
- 1 t. pepper

Carla Hodenfield

*** CHERRY SALAD SUPREME ***

1 3 oz. pkg. raspberry jello
1 cup boiling water
1 21 oz. can cherry pie filling
1 3 oz. pkg. lemon jello
1 cup boiling water
1 3 oz. pkg. cream cheese, room temperature
1/3 cup mayonnaise or salad dressing
1 can crushed pineapple with juice
½ cup whipping cream, whipped
1 cup mini marshmallows
2 T. chopped nuts

Dissolve raspberry jello in boiling water. Stir in pie filling. Chill in 9X9 pan, til partially set. Dissolve lemon jello in boiling water. Beat together cream cheese & mayonnaise. Add to lemon jello mixture. Stir in pineapple & juice. Add whipped cream & marshmallows. Spread on top of cherry layer. Top with nuts. Chill. Makes 12 servings.

Vesta Hares

*** 2 LAYER ORANGE JELLO ***

1st Layer: 1 cup water
1 3 oz. pkg. orange jello
1 cup orange juice

Dissolve, then add 2 cans mandarine oranges, drained. Let set.

2nd Layer: Dissolve 1 3 oz. pkg. orange jello & 1 cup hot water. Let cool. Add ½ cup whipped cream, 1 cup chopped nuts, dash of powdered sugar & vanilla. Let partially set. Then pour over first layer.

Patti Schatz

* ACINI DE PEPE SALAD *

- 1 cup acini
- 1 #303 can chunk pineapple
- 2 cans mandarine oranges
- 1 cup mini marshmallows
- 3 eggs
- 3 T. flour
- 1 cup sugar
- 2 cups Cool Whip

Boil acini in salted water until done. Drain & cool. DO NOT RINSE. Drain fruit & thicken juice over low heat with beaten eggs, sugar & flour. Add to acini. Let set overnight. Add fruit, marshmallows & Cool Whip next morning. Keeps well in refrigerator several days. * acini de pepe may be found in the noodle section of most grocery stores.

Patsy Bohlman

* RED & WHITE CRANBERRY SALAD *

- | | |
|------------------------|--------------------------|
| 1 3 oz. pkg. red jello | 1 cup ground cranberries |
| 1 cup hot water | $\frac{1}{2}$ cup sugar |
| 1 cup cold water* | |

Dissolve sugar & jello in hot water. Add cold water. Cool. Add cranberries & pour into cake pan about 7 $\frac{1}{2}$ X 12. Refrigerate til firm. (* I use cranberry juice rather than cold water.) Then mix the following:

- | | |
|---------------------------|--------------------------------------|
| 1 3 oz. pkg. lemon jello | 1 cup hot water |
| 1 3 oz. pkg. cream cheese | $\frac{1}{2}$ cup crushed pineapple, |
| 1 cup cream, whipped | drained |
| | chopped nuts, optional |

Dissolve jello in hot water. Cool. Add cream cheese & pineapple. Mix well with electric mixer or blender. Add $\frac{1}{2}$ cup cold water (or pineapple juice) & a pinch of salt. Refrigerate til thickened, then fold in whipped cream. Pour over red jello mixture. Sprinkle nuts on top & refrigerate til set.

Carla Hodenfield

* BAKED RICE CUSTARD *

Cook 1 cup raw rice. When done, rinse with cold water. Add to the following:

6 eggs, beaten	1 cup cream
1 cup sugar	3 cups milk

Pour into greased cake pan, sprinkle with cinnamon & bake at 350° for 1 hour.

Mavis Zahn

* CAULIFLOWER SPECIAL *

1 head cauliflower, separated into flowerettes
¼ cup margarine
¼ cup flour
1½ cups milk
¼ lb. sharp cheddar cheese, cubed
1 cup cooked ham, cubed
1 cup soft bread crumbs
1 T. melted butter

Cook cauliflower in boiling salted water till tender crisp. Melt margarine, blend in flour. Add milk gradually, cook till thickened, stirring constantly, add cheese. Place cauliflower in 2 qt. casserole. Dot with ham cubes. Cover with sauce. Combine crumbs & melted butter. Sprinkle over top. Bake at 350° for 30 minutes.

Olive Lutz

* COWBOY DINNER *

In baking dish layer sliced potatoes, then sliced onions, then bean sprouts. Rinse 1 can kidney beans & put on top. Salt & pepper. Pour 1 can tomatoe soup over all & bake till nearly done. Add strips of bacon on top & bake till done.

Margaret Turner

* BROCCALI CASSEROLE *

1 pkg. broccali, cooked	1½ T. butter
4 oz. cheese	1½ T. flour
½ pkg. slivered almonds	1 cup milk

Melt butter, add flour, blend well. Add milk when it starts to thicken. Add almonds & cheese. Stir constantly til smooth. Add broccali & pour into casserole. Top with buttered cracker crumbs. Bake in 350° oven for 30 minutes. I also use California Blend vegetables.

Bertie Hanson

* REUBEN CASSEROLE *

1 16 oz. can sauerkraut, drained
2 cups shredded swiss cheese
¼ cup bottled Thousand Island dressing
2 T. butter
1 12 oz. can corned beef, torn into small pieces
½ cup salad dressing or mayonnaise
2 med. tomatoes, sliced
¼ cup pumppernickel bread crumbs

Put kraut into 1½ qt. casserole. Top with corned beef, then cheese. Combine salad dressing & Thousand Island dressing & spread over cheese. Top with tomatoe slices. Melt butter & stir in crumbs. Sprinkle crumbs over tomatoes. Bake for about 25 minutes at 350° or till heated through.

Patti Schatz

*** CREAMY GREEN BEANS ***

1 can french green beans with liquid
1 8 oz. can water chestnuts
1 T. onion, chopped fine
1 T. butter

Heat in pan in oven 20 minutes until hot - onions tender.

1 cup sour cream & chives
1 t. seasoned salt
1 t. vinegar

Mix together & let set.

When ready to serve, drain off liquid, toss like salad with sour cream sauce. Top with 1 can dried french onions.

Bertie Hanson

*** BAKED BROCCALI ***

¼ cup onion	6 T. butter
½ cup water	2 T. flour
8 oz. Cheese Whiz	3 eggs, beaten
2 10 oz. pkgs. broccali, Cooked & drained	
½ cup cracker crumbs	

Saute' onion in butter. Stir in flour. Add water. Cook til thick. Blend in cheese. Add eggs, gently. Stir in broccali. Put in 1½ qt. casserole & top with Hi Ho cracker crumbs. Bake at 325° for 30 minutes.

Mavis Pommerer

*** MEAT & CHEESE PIE ***

Brown & drain: 1 lb. hamburger
1 med. onion, diced
¼ cup green pepper

1 8 oz. can tomatoe sauce
¼ t. pepper
1 t. salt
2 cups morzarella cheese
1 pkg. Pillsbury country style biscuits
1 egg

Butter bottom of baking dish, pat in biscuits. Puncture biscuits with fork. Bake at 350° for 10 min. To hamburger mixture add tomatoe saucem salt & pepper. Pour over baked biscuits. Top with cheese. Bake at 350° til cheese is light brown.

Bertie Hanson

*** CHEESEBURGER CASSEROLE ***

Brown: 1-1½ lbs. hamburger
1 small onion, chopped
½ t. salt dash pepper

Layer in bottom of pan.

Blend with blender or mixer: 3 eggs
1½ cups milk
¾ cup Busquick

While blending, layer the following in this order:

1 can french cut green beans OR 2 cups frozen peas
1 can mushrooms
½ cup grated cheddar cheese
½ cup morarella or swiss cheese
¾ cup sliced olives

Pour egg & milk mixture over top of all & bake 45 min. to 1 hour at 350°. The top should be brown & the egg mixture set.

Carla Hodenfield

*** ESCALLOPED CHICKEN SUPREME ***

1 cup chicken stock	½ cup slivered almonds
2 cups cooked rice	3 cups cooked chicken, cut up
2 T. chopped pimento	buttered crumbs for topping
1 cup saute'd mushrooms	
3 cups Cream of Celery soup	

Pour chicken stock over rice. Place in alternate layers with chicken & soup in buttered 11X7 baking dish. Sprinkle each layer with almonds, pimento & mushrooms. Top with crumbs. Bake at 350° for 45 minutes.

Serves 8

Vesta Hares

*** CREAMY BROCCALI BAKE ***

1½ lbs broccali or 1 med. head cauliflower
1 10 ¾ oz. can Cream of Mushroom soup
½ cup milk
½ cup shredded cheddar cheese (2 oz.)
1 cup Bisquick baking mix
½ cup firm margarine or butter

Heat 1 inch salted water (½ t. salt to 1 cup water) to boiling. Add broccali. Cover & heat to boiling. Cook til stems are almost tender, 10-12 min. Drain. Place broccali in ungreased 1½ qt. round casserole. Heat oven to 400°. Beat soup & milk til smooth, pour over broccali. Sprinkle with cheese. Mix Bisquick & margarine until crumbly, sprinkle over cheese. Bake til crumbs are light brown, 20 min. 6-8 servings.

* 2 10 oz. pkgs. frozen broccali or cauliflower, cooked & drained can be substituted.

Barb Farber

*** MEXICAN STACK-UP ***

Layer in a casserole or 7X11 baking dish:

- 1 16 oz. can refried beans
- 1 pkg. taco seasoning mix (sprinkle on beans)
- 1 lrg. avocado mixed with 1 cup sour cream
- 1 chopped tomatoe
- 1 4 oz. can chopped green chilies
- 1 cup grated cheddar cheese
- black or green olives, chopped

Best if chilled overnight. Use taco chips to dip all the way through layers.

Darlene Lutz

*** ICE BOX CAKE ***

- | | |
|-----------------------|------------------------------|
| 6 eggs | 1 box vanilla wafers |
| 3/4 lb. butter | 1 pt. whipping cream |
| 3 cups powdered sugar | 1 lrg. can crushed pineapple |

Cream butter & powdered sugar. Beat eggs well & add to butter mixture. Layer ½ or more crushed wafers in 9X13 pan. Cover with butter mixture. Spread well drained pineapple over butter mixture. Whip cream & spread over pineapple & cover with remaining crushed wafers. Refrigerate.

* other well drained fruit may be substituted for pineapple.

Patti Schatz

*** BACON CAULIFLOWER SALAD ***

1 head lettuce, cut in small pieces
1 med. onion, diced
 $\frac{1}{2}$ sm. head cauliflower
 $\frac{1}{2}$ lb. bacon, fried, drained & crumbled
1 cup salad dressing
 $\frac{1}{4}$ cup sugar
 $\frac{1}{3}$ cup grated parmesan cheese
salt & pepper

Layer first 4 ingredients in a large bowl. Frost with remaining ingredients. Cover tightly. Refrigerate 24 hours. Toss & serve. Serves 8.

Linda Plaggemeyer

*** BERRY BAVARIAN CAKE ***

1 angel food cake
1 3 oz. pkg. strawberry or raspberry jello
 $2\frac{1}{2}$ cups strawberries or raspberries, drained, save juice
2 cups whipped cream

Bake cake according to directions. Mix jello with 1 cup hot water & $\frac{1}{2}$ cup ice water. Stir til slightly set. Drain berries & save juice. Fold whipped cream & berries into jello. Tear cake into pieces & put in 9X13 pan. (do not use hard crust) Mix jello with cake pieces. Chill. Make glaze using berry juice (1 cup), 1 T. cornstarch & 1 t. butter. Cook til thickened & pour over top of cake.

Patti Schatz

*** CR - DE - MINT CAKE ***

Prepare white cake mix according to direction & add $\frac{1}{2}$ cup creme-de-menthe syrup. Bake. Cool to lukewarm & put can of Hershey's Chocolate Fudge Topping over cake. Cool. Mix 1 8 oz. tub Cool Whip & $\frac{1}{2}$ cup creme-de-menthe syrup. Spread on cake. Refrigerate.

Mavis Pommerer

*** RHUBARB UPSIDE DOWN CAKE ***

4 cups raw rhubarb, cut in 1 inch pieces
1½ cups sugar
1 3 oz. pkg. stawberry jello
2 T. minute tapioca
½ cup water
1 cup mini marshmallows

Put rhubarb in well-greased 9X13 cake pan. Add sugar, jello, tapioca, marshmallows & water. Mix well. Prepare a yellow cake mix & pour over. Bake at 375° til cake is done. Serve with whipped cream.

Margaret Turner

*** MICRO-WAVE CARMEL CORN ***

1 cup brown sugar ½ cup white syrup
1 stick margarine ½ t. salt

Mix above ingredients & microwave 2-3 min. or til mixture comes to a boil. Stir, then boil 3 min. Stir in ½ t. soda. Pour over 16 cups popped corn in brown paper bag & shake. Microwave & shake for a total of 3 min. Spread out & cool.

Darlene Lutz

*** TURTLES ***

48 lrg. marshmallows 1 6½ oz. can peanuts
5 T. butter 1 6 oz. pkg. butterscotch chips
1 6 oz. pkg. choc. chips 1 ¾ cup Rice Krispies

Melt chips, butter & marshmallows in 2 qt. glass casserole for 3 min. stirring twice. Add Krispies & nuts. Drop by teaspoons on waxed paper. Much like candy. Makes 24-30 pieces.

Valerie Bock

*** CARMEL BARS ***

32 caramels melt in double boiler
8 T. cream or Carnation milk

1 cup flour ¼ salt
1 cup oatmeal ¾ cup soft butter
¾ cup brown sugar 1 cup choc, chips
½ t. soda (I go easy on the choc. chips)

Mix dry ingredients together. Pour 3/4 of mixture in 9X9 pan. Bake 10 min. at 350°. Remove from oven. Pour carmel mixture over crust. Sprinkle chips over carmel. Sprinkle with remaining crumb mixture. Bake 15 min. at 350°.

Connie Lutz

*** COCONUT DESSERT ***

Crust: 1 cup flour
1/2 cup shortning
1/2 cup chopped nuts

Pat in 9X13 pan. Bake 15 min. at 350° & cool.

2nd Layer: 1 8 oz. pkg. cream cheese
1 cup powdered sugar
1 cup Cool Whip

Beat well & spread on crust. Refrigerate for 15 min.

3rd Layer: 1 3 oz. pkg. instant coconut cream pudding mix
1 3 oz. pkg. instant pistachio pudding mix
3 cups milk

Beat well & spread on top of 2nd layer.

4th Layer: top with Cool Whip & sprinkle with chopped nuts or toasted coconut.

Refrigerate.

Esther Heick

* TUNA PIE *

3 cans tuna, drained	½ cup oatmeal
3 T. tuna oil	3 eggs
3 sm. cans mushroom soup	3 T. onion, fried

Spread in 9X13 pan. Cover with 2 batches corn muffin batter, following directions on box. Bake at 350° for 30-40 min. May add green pepper, peas, etc. for added flavor.

LouAnn Schatz

* MICROWAVE ALMOND BAR PIE *

22 lrg. marshmallows	3 T. sugar
1 8 oz. almond candy bar	1/3 cup margarine
½ cup + 2 T. milk	8 oz. tub Cool Whip
1½ cups graham cracker crumbs	

- 1 Place marshmallows, candy bar & milk in 1½ qt. glass casserole.
- 2 Cook 3½-4 min. stirring occasionally, til marshmallows & candy bar are melted. Mixture will look lumpy because of the almonds. Cool.
- 3 Combine cracker crumbs, sugar & margarine. Press into 9 inch pie pan.
- 4 Cook for 2-3 min. til crust is done. Cool.
- 5 Fold Cool Whip & cooled candy bar mixture together.
- 6 Pour into pie crust.

Serve topped with Cool Whip. Total cooking time, approximately 7 min.

Dee Johnson

* LEMON MERINGUE BARS *

1 pkg. pie crust mix	¼ cup lemon juice
½ cup sugar	1 T. flour
4 eggs	2 egg whites at room temp.
1 cup sugar	1/8 t. Cream of Tartar
1½ t. grated lemon rind	3 T. sugar

Preheat oven to 350°. Blend pie crust mix, ¼ cup sugar & 1 of the eggs. Pat dough evenly into 9X13 pan. Bake for 10 min. Remove to cool, leave oven on. Beat other 3 eggs & the 1 cup sugar til light & frothy. Beat in lemon rind & juice & flour. Pour over crust. Bake 15 min. (Make sure lemon mixture is partially set). Beat egg whites & Cream of Tartar til frothy. Beat in the 3 T. sugar, 1 at a time till stiff peaks form. Remove pan from oven. Raise oven temp. to 450°. Spread meringue over lemon layer. Return to oven 5 min. more or til golden brown. Cool on wire rack. Cut with wet knife.

Kitty Monke

* CHICKEN 'N DRESSING BAKE *

1 7 or 8 oz. pkg. herb seasoned stuffing mix
1 can Cream of Mushroom soup
2 cups chicken broth
2 well-beaten eggs
2½ cups diced, cooked chicken
½ cup milk
2 T. chopped pimento (optional)

Toss stuffing with ½ can soup, broth & eggs. Spread in 7X11 or 9X9 baking pan. Top with chicken. Combine remaining soup with milk & pimento. Pour over all. Cover with foil. Bake at 350° 45 min. or til set.

Kitty Monke





10TH ANNUAL

CHRISTMAS

TASTE - IT - BRUNCH

OUR REDEEMER'S ALCW

NEW ENGLAND, NORTH DAKOTA

December 3, 1983

* FRUIT DIP *
* SOUR CREAM SAUCE *

Mix 1 cup dairy sour cream with 2 T. dark brown sugar; spoon into bowl and sprinkle with small amount brown sugar.

Suggested Fruit

whole strawberries	lemon-dipped banana slices
fresh or canned peaches	lemon-dipped apple slices
orange slices	pineapple
grapes	grapefruit sections
melon balls	

* RASPBERRY SAUCE *

1 T. sugar	1 pkg. 10-oz. frozen raspberries,
1½ t. cornstarch	partially thawed
2 T. orange juice	1 t. grated orange peel

In small saucepan stir together sugar and cornstarch. Blend in orange juice. Stir in raspberries. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in orange peel. Chill. Makes 1 cup.

* CLEAR ORANGE SAUCE *

1 cup sugar	1 cup orange juice
2 T. cornstarch	¼ cup lemon juice
¼ t. salt	½ t. <u>each</u> grated orange and
¾ cup water	lemon peel

In small saucepan stir together sugar, cornstarch and salt. Blend in water, orange juice and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in orange and lemon peel. Serve hot or chilled. Makes 2½ cups.

* WHOLE WHEAT MUFFINS *

1 cup whole wheat flour	1 egg
3/4 cup white flour	3 T. shortening
1/2 cup brown sugar	4 t. baking powder
1 t. salt	

Sift together white flour, baking powder and salt. Add whole wheat flour. Beat egg, add brown sugar and milk. Combine liquid and dry ingredients. Stir only enough to blend. Add melted shortening and stir to combine. Pour into greased muffin tins and bake at 400° for 25 minutes. Makes 12 medium muffins.

* PEANUT BUTTER MUFFINS *

1 3/4 cup flour	1/2 cup peanut butter
1/2 cup sugar	1/3 cup salad oil
1 T. baking powder	1 egg
1/2 t. salt	1/2 cup raisins (optional)
3/4 cup milk	

In medium bowl beat milk, egg, salad oil and peanut butter. Stir in dry ingredients, mix just until mixture is moistened. Do not overmix. Stir in raisins. Spoon batter into muffin tins, filling about 2/3 full. Bake at 400° for 15 minutes, or until risen and golden, or until toothpick comes out clean. Makes 12 muffins at 210 calories each.

*** CRANBERRY MUFFINS & BUTTER SAUCE ***

1½ T. butter	1 cup flour
½ cup sugar	1½ t. baking powder
¼ cup evaporated milk	½ t. salt
1 egg mixed with ¼ cup water	

Mix together just until blended well. Fold in 2½ cups whole raw cranberries. Bake 25 minutes at 375° in greased muffin pans.

Butter Sauce

½ cup butter	Cook very slightly. Serve
1 cup sugar	over muffins.
½ cup evaporated milk	

*** BRAN MUFFINS ***

½ cup boiling water	2 eggs
1½ cup whole bran cereal	2 cups flour
1 cup buttermilk	1¼ t. baking soda
¾ cup sugar	½ t. salt
1/3 cup shortening	

Pour water over cereal. Mix well; cool; stir in buttermilk. Cream together sugar and shortening; add eggs and beat well. Stir flour, soda and salt together. Stir cooled bran mixture into creamed mixture. Fold in dry ingredients until just barely moistened. Don't overmix. Store in tight container and refrigerate until needed. Bake at 425° for 20 minutes.

* MONKEY BREAD *

4 tubes Pillsbury style biscuits	3/4 cup butter
2/3 cup sugar	1 cup sugar
1 t. cinnamon	1 t. cinnamon

Cut each biscuit into 4 pieces and shake in a paper bag with 1st sugar and cinnamon amounts listed. Put all pieces into a greased bundt pan. Heat butter and 2nd sugar and cinnamon amounts listed till it bubbles. Pour mixture over biscuits in bundt pan. Bake at 350° for 30-40 minutes. Cool 15 minutes, then remove from pan.

* BUTTERSCOTCH ROLLS *

- 1 1-lb. loaf frozen bread dough
- 1 3-oz. pkg. butterscotch pudding, not instant
- 1/2 cup brown sugar
- 1/4 cup melted butter
- 1 t. vanilla
- 1 t. cinnamon

Allow bread dough to rise, then punch down. Cut dough in half. Cut or pinch dough off in bite size pieces and place one half of the dough in bottom of greased bundt pan.

Combine butter, sugar, pudding, vanilla and cinnamon in a saucepan. Heat and stir until it makes a smooth, pourable consistency. Pour half of this mixture over pieces of dough in bundt pan. Repeat layer of dough and then pour remaining butterscotch mixture over second layer of dough. Bake at 375° for about 40 minutes. Turn upside down on plate.

* SWEET DOUGH *

1 pkg. active dry yeast	$\frac{1}{2}$ t. salt
$\frac{1}{4}$ cup warm water (105-115°)	1 egg
$\frac{1}{4}$ cup lukewarm milk, scalded then cooled	$\frac{1}{4}$ cup shortening
$\frac{1}{4}$ cup sugar	$2\frac{1}{4}$ - $2\frac{1}{2}$ cups flour

In mixing bowl dissolve yeast in warm water. Stir in milk, sugar, salt, egg, shortening and half the flour. Mix with spoon until smooth. Add enough remaining flour to handle easily; mix with hand or spoon. Turn onto lightly floured board; knead until smooth and elastic, about 5 minutes. Round up in greased bowl; turn once to bring greased side up. Cover; let rise in warm place (85°) until double, about $1\frac{1}{2}$ hours. To test for rising, stick 2 fingers in dough. If holes remain but top stays smooth, dough is ready. Punch down. Divide dough for desired rolls or coffee cakes. Shape, let rise and bake as directed for individual recipe.

* CHEESE DIAMONDS *

sweet dough (above)	1 egg yolk
1 pkg. 8-oz. cream cheese, softened	$\frac{1}{2}$ t. grated lemon peel
$\frac{1}{4}$ cup sugar	1 T. lemon juice
3 T. flour	$\frac{1}{2}$ cup favorite jam
	chopped nuts

Prepare dough. For filling, beat cheese and sugar til light and fluffy. Stir in flour, egg yolk, lemon peel and juice. Roll dough on lightly floured board into 15" squares; cut into 25 3" squares. Place on greased baking sheet. Place 1 T. cheese mixture in center of each square. Bring two diagonally opposite corners to center of each square. Overlap corners slightly; pinch together. Cover. Let rise until double, about $\frac{1}{2}$ hour. Heat oven to 375°. Bake 12 minutes. Heat jam until melted. Brush lightly over hot rolls; sprinkle with nuts. Makes about 25 rolls.

* CHERRY LATTICE COFFEE CAKE *

½ cup milk	2 eggs
1 pkg. dry yeast	2 cups flour
6 T. butter	cherry filling
3 T. sugar	2 T. flour
½ t. salt	1 t. water

Heat milk till warm, add to yeast, stirring to dissolve. Set aside. Cream together butter, sugar and salt. Add 1 egg and 1 egg yolk (reserve the egg white); beat well. By hand stir in 2 cups flour alternately with softened yeast mixture. Do not overbeat. Set aside ½ cup dough. Spread remaining dough in greased 9X9X2 baking pan. Spoon cherry filling over dough in spreading the filling to edge of pan. For lattice top, blend 2 T. flour into reserved ½ cup dough. Roll out on a floured surface to a 9X4" rectangle. Cut dough into 9X½" strips. Arrange strips in a lattice pattern over the filling in pan. Combine reserved egg white and water; brush over strips of dough. Cover and let rise till double, about 1 hour. Bake at 375° 25-30 minutes. Serve warm.

Cherry Filling

½ cup cherry preserves	Combine and mix well.
¼ cup softened butter	
¼ cup sugar	
¼ cup chopped almonds	

*** COFFEE CAKE ***

2 cups flour	$\frac{1}{2}$ cup brown sugar
1 t. cinnamon	1 cup white sugar
1 t. baking powder	1 cup buttermilk
2 eggs	$\frac{2}{3}$ cup shortening
1 t. baking soda	1 t. vanilla
pinch of salt	

Sift dry ingredients, set aside. Cream sugar, shortening and eggs. Beat well. Add flour mixture alternately with buttermilk. Spread in 9X13" cake pan. Sprinkle on topping, put in refrigerator overnight. In the morning, bake at 350° for 30-35 minutes.

Topping

$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ t. nutmeg
$\frac{1}{2}$ t. cinnamon	$\frac{1}{2}$ cup nuts

*** BANANA NUT LOAF ***

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ t. baking soda
1 cup sugar	1 cup mashed bananas, about
1 egg, beaten	3 T. milk 2 large
2 cups sifted flour	$\frac{1}{2}$ cup chopped walnuts
1 t. baking powder	choc. chips, if you like

Beat butter, sugar and egg in large bowl till fluffy. Combine bananas and milk in bowl. Sift together flour, baking powder and soda. Add to sugar mixture with bananas and milk. Turn into greased 9X5X3" pan. Bake at 350° for 1 hour.

*** TAPIOCA SALAD ***

Cook: 1 pkg. orange tapioca
2 cups fruit juice or water

Cool. Stir in 2 cups mini marshmallows
1 can mandarine oranges, use juice for
cottage cheese tapioca
1 banana
whipped cream

*** CHERRY SALAD ***

1 can Eagle Brand milk ½ cup lemon juice

Mix together until thick and creamy.

1 can crushed pineapple, drained
1 can cherry pie filling
1 carton Cool Whip Mix all together.

*** LEMON - PUDDING SALAD ***

1 pkg. lemon pudding
1 small can pineapple, drained
3 bananas, sliced
½ pkg. mini marshmallows
1 cup whipped cream

Cook pudding according to pkg. directions; cool. Add
remaining ingredients. Chill 2 hours.

* BASIC SWEET DOUGH *

2 cups scalded milk	3 eggs, well beaten
1 cup sugar	2 pkgs. dry yeast
1 t. salt	$\frac{1}{4}$ cup warm water
$\frac{1}{2}$ cup butter	6 cups flour

Pour scalded milk inot large bowl. Stir in sugar, salt and butter. Let stand until lukewarm. Blend in eggs. Sprinkle yeast on warm water; stir until dissolved. Add to milk mixture. Stir in enough flour to make soft dough. Cover and let rise. Add flour and knead until smooth and not sticky. Form and let rise. Bake.

This dough can be stored in the refrigerator for a short time if desired.

* CHRISTMAS RING *

Use your favorite sweet dough, or the above. Roll out dough, butter it, spread brown sugar on it and cinnamon and nutmeg to your taste. Roll it up, seal edges and lay on a greased cookie sheet. Use a sharp knife to cut even sized strips the full length of roll - DO NOT cut slits completely through, but leave them all connected on one side. Then twist each slice opposite directions to form your wreath ring, etc. Let rise and bake. Decorate with powdered sugar frosting (maple flavored) and red and green cherries, sprinkles or as you wish.

*** KUCHEN ***

Dough

3 eggs	1 cup milk
2 pkgs. dry yeast	$\frac{1}{2}$ cup shortening
1 cup water	$1\frac{1}{2}$ t. salt
1 cup sugar	flour to make soft dough (about $6\frac{1}{2}$ cups)

Punch down twice.

Filling

2 eggs	1 cup sugar
2 T. flour	2 cups cream

Cook until thick on low heat. Cool. Roll dough and put in pie pans. Fork crust. Put fruit on (prunes, peaches or cottage cheese is good). Put filling on top, sprinkle with cinnamon. Bake at 350° for 20-25 minutes. Makes 6 pans.

*** REFRIGERATOR MUFFINS ***

3 cups white sugar	4 cups Kelloggs All-Bran cereal
1 heaping cup shortening	2 cups Nabisco 100% Bran cereal
5 t. soda	5 cups flour
1 t. salt	4 eggs, beaten
2 cups boiling water	raisins, optional
1 qt. buttermilk	

Pour hot water over Nabisco cereal. Cream shortening and sugar. Add eggs, buttermilk and Nabisco cereal. Sift flour, soda and salt together. Add all at once with Kellogg cereal. Fold in only until dry ingredients are moistened. Bake in greased muffin tins 15-20 minutes at 400°.

This will keep in the refrigerator 6 - 7 weeks.

* FROZEN FRUIT *

Cut fresh fruits (apples, oranges, seedless green grapes, bananas or melon) into bite-size pieces to make 2 cups of fruit. Insert plastic pick into each piece. Melt 1 6-oz. pkg. semi-sweet chocolate chips and $\frac{1}{4}$ cup butter in small pan over hot water. Dip fruits into chocolate; place on lightly buttered waxed paper. Freeze fruits until solid, about 3 hours.
Makes $2\frac{1}{2}$ - 3 dozen candies.

* APRICOT SOUFFLE' SALAD *

1 3-oz. pkg. orange jello	$\frac{1}{3}$ cup salad dressing
1 cup boiling water	2 T. finely chopped celery
$\frac{1}{2}$ cup cold water	4-5 apricots, peeled & diced
2 T. lemon juice	1 medium apple, diced

Dissolve jello in boiling water. Stir in cold water and lemon juice. Chill till partially set. Whip till fluffy on low speed of mixer salad dressing. Fold in celery, apple and apricots. Chill till firm.
Makes 4-6 servings.

* BAKED FRUIT SALAD *

1 #2 $\frac{1}{2}$ can pears	all drained
1 #2 $\frac{1}{2}$ can pineapple	
1 #2 $\frac{1}{2}$ can peaches	

(may also use apricots and red candied cherries, look nice inside ring of pineapple)

Melt Together: $\frac{1}{2}$ cup brown sugar	1 T. cornstarch
$\frac{1}{4}$ cup butter	1 t. curry powder

Pour over fruit arranged in shallow dish or casserole. Bake at 350° for 1 hour. Remove from oven and let set for 15 minutes before serving.

*** ALL-AMERICAN APPLE CREPES ***

1 can (1 lb. 4 oz.) apple pie filling
½ cup diced sharp cheddar cheese
½ cup chopped walnuts
1 t. grated lemon peel
6 large or 12 small crepes
whipped cream or ice cream

Mix together pie filling, cheese, nuts and lemon peel. Spoon about 1/3 cup onto the center of each large crepe; spoon scant 3 T. onto each small crepe. Roll up or fold. Arrange on a greased baking sheet and bake at 400° for 10 minutes. Serve hot or warm, topped with whipped cream or ice cream.
Makes 6 servings.

*** FLAKY SAUSAGE SNACKS ***

15 oz. pkg. Pillsbury All Ready Pie Crusts
48 cocktail-size smokie link sausages

Heat oven to 425°. Unfold pie crusts according to pkg. directions. Remove both plastic sheets. Place flattened pie crusts on cutting board. Cut each pie crust circle into 24 triangles. Place sausage at wide end of triangle; roll up. Place point side down on undreased cookie sheet. Bake at 425° for 12-15 minutes, or until golden brown. If desired, serve with cocktail sauce.

*** SUMMER SAUSAGE ***

2 lbs. hamburger	1 cup water
$\frac{1}{4}$ t. garlic powder	1 t. onion powder
$\frac{1}{2}$ t. mustard seed	2 t. liquid smoke
3 T. tender quick	

Mix and shape into 2" roll. Wrap in foil (dull side out). Refrigerate overnight. Poke holes in bottom of foil when ready to bake. Put $\frac{1}{2}$ " water in broiler pan. Place meat on broiler rack over water and bake 90 minutes at 325°.

*** EGG SAUSAGE CASSEROLE ***

1 lb. ground pork sausage, browned and drained	$1\frac{1}{2}$ t. dry mustard
$2\frac{1}{4}$ cups milk	$\frac{1}{2}$ t. salt
10 eggs	$1\frac{1}{2}$ cups shredded cheddar cheese
	3 slices white bread, cubed (about 2 cups)

In large bowl combine milk, eggs, mustard and salt. Beat 1 minute on medium speed. Stir in cheese, bread and sausage. Pour into 13X9" pan and bake at 350° for 30-40 minutes.

To make ahead: prepare, cover and refrigerate overnight. Bake uncovered at 350° for 40-50 minutes.

DAIRY

*** AGGKAKA ***

4 T. margarine into 9X18" pan, melt in 425° oven.

Batter

beat: 6 eggs	4 T. sugar
4 cups milk	2 t. salt
2 cups flour	

Pour batter into the pan when margarine is hot. Bake 20-25 minutes or until Aggkaka has risen and is lightly brown. It "falls" when cooled. Serve with honey, syrup, etc.

*** BLACK FOREST CHERRY TORTE ***

1 pkg. Jiffy cake mix, bake according to pkg. directions. It will be rather thin. Let cool.

1 pkg. instant vanilla pudding
1½ cups milk
1 8-oz. cream cheese
1 can cherry pie filling
Cool Whip

Mix pudding, milk and cheese. Beat until well mixed. Pour this over cake. Let set in refrigerator. Then top with cherry pie filling. Cover with Cool Whip. Serves 15.

* ORANGE ROLLS *

3 eggs	3 T. butter
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ t. salt
1 cup milk	4 cups flour
1 pkg. yeast	

Beat eggs slightly. Add sugar. Scald milk, add butter to milk. When lukewarm, add yeast and salt. Add to egg mixture and beat well. Add 1 cup flour and mix well. Let rise 2 hours. Add remaining 3 cups flour to sponge. Stir well, but do not knead any time. Let rise 2 hours longer. Roll out on floured board. Spread with Orange Filling (below).

Orange Filling

$\frac{1}{2}$ cup soft butter	grated rind of 2 oranges
$\frac{1}{2}$ cup sugar	

Roll up like cinnamon rolls and slice. Put in greased muffin tins. Let rise 2 hours. Bake at 350° 12-15 minutes or until golden brown.

* BAKED CUSTARD *

4 cups scalded milk	$\frac{1}{2}$ cup sugar
4 to 6 eggs	1 t. vanilla
few gratings of nutmeg	pinch salt

Beat eggs slightly, add sugar and then the scalded milk, slowly. Add vanilla and stir until sugar is dissolved. Pour into cups or into a large baking dish, grate little nutmeg on top. Set cups or dish in a pan of hot water and bake at 350° until a knife comes out clean. Do not allow the water in the pan to boil. Serve cold. Serves 7 - 8 people.

* EGG AND CHEESE BAKE *

1 cup Bisquick	1 t. dried parsley flakes
1½ cups cottage cheese	OR 1 T. fresh
½ lb. grated cheddar cheese	¼ t. salt
1 t. dried onion	6 eggs, lightly beaten
OR 2 t. fresh onion	1 cup milk
	¾ cup butter

Mix ingredients in order given, except butter. Melt butter in 13X9X2" baking dish. Pour in cheese/egg mixture, spreading evenly. Bake at 350° about 40 minutes.

* BAKED EGGS *

8 slices of bread, crusts trimmed and cubed. Place in bottom of 9X13" buttered pan. Grate 1 lb. American or Velveeta cheese. Sprinkle over bread.

Beat together: 8 - 10 eggs
2 t. salt
2 t. dry mustard
4 cups milk

Sprinkle in some paprika. Pour beaten egg mixture over bread and cheese. Refrigerate several hours or overnight. Before baking, cover with foil. Bake at 350° for 1 hour. Uncover last 10 minutes. Cut in squares and serve with sauce.

Sauce

Blend and heat in double boiler or heavy saucepan over low heat: 1 can Cream of Mushroom soup
¼ cup milk
1 cup sour cream
1 small jar pimentoes, chopped

* IMPOSSIBLE SAUSAGE PIE *

1 4-oz. can mushrooms	1½ cups milk
½ cup chopped onion	¾ cup Bisquick
½ of a green pepper	3 eggs
6 oz. Little Sizzlers	½ t. salt
1 cup shredded cheddar cheese	¼ t. pepper

Lightly grease 10X1½" pie plate. Cut sausages into 1" pieces, then cook sausage, onion and green pepper slowly for 5 minutes. Put into pie plate, also the mushrooms and cheese. Beat remaining ingredients 1 minute, until smooth. Pour into pie plate. Bake until lightly browned and knife inserted halfway between center and edge comes out clean, about 30-35 minutes. Let stand 5 minutes before cutting.

* BRUNCH EGG SCRAMBLE *

¼ cup butter	2 cups fresh mushrooms, sliced
½ cup green pepper, chopped	OR 8 oz. can, drained
1 small onion, chopped	12 eggs, beaten

Cheese Sauce

2 T. butter	1 cup cheddar cheese, shredded
2 T. flour	1½ cups soft bread crumbs
½ t. salt	2 T. butter, melted
1/8 t. pepper	
2 cups milk	

To make soft bread crumbs, remove crusts from fresh bread, Cut bread thinly with bread knife, chopping and tearing into crumbs. Melt ¼ cup butter in 12" skillet. Saute' green pepper and onion lightly. Add mushrooms, continue to saute' until vegetables are glossy. Reduce heat to med. low; add eggs and scramble until eggs are set. Remove from heat; set aside. Cheese Sauce: In saucepan, melt butter; stir in flour. Add milk gradually, stirring to blend. Cook, stirring until sauce is thick. Stir in cheese to melt; fold into eggs. Spoon into greased 2-qt. casserole. Toss crumbs with melted butter; sprinkle over eggs; dust with paprika. Bake at 350° about 30 minutes. Dish may be prepared ahead; refrigerate.

*** IMPOSSIBLE QUICHE ***

$\frac{1}{2}$ cup Bisquick
 $\frac{1}{4}$ t. salt
 $\frac{1}{8}$ t. pepper

$1\frac{1}{2}$ cups milk
 $\frac{1}{3}$ cup melted butter
3 eggs

Mix together in blender or with wire whisk. Pour into 9" greased pie pan. May add onion of desired. Sprinkle on top before baking: $\frac{1}{2}$ cup chopped ham, bacon, tuna or shrimp. Top with $\frac{1}{2}$ - 1 cup shredded swiss or cheddar cheese. Bake at 350° for 45 minutes. Let stand for a few minutes before cutting.

*** BAKED BREAKFAST ***

$1\frac{1}{2}$ lbs. pork sausage, browned & drained
OR any kind of meat
 $\frac{3}{4}$ cup chopped onion
1 dozen eggs
8 oz. grated cheese
 $\frac{1}{2}$ pt. whipping cream
1 small can mushrooms

Butter 9X13" pan heavily. Crack eggs into pan, breaking yolks but not scrambling. Salt and pepper. Sprinkle in $\frac{1}{2}$ of the cheese. Pour cream over, scatter mushrooms, meat and remaining cheese. Refrigerate 10-12 hours. Preheat oven to 350°. Bake 40 minutes or until set in the middle.

*** BREAKFAST ***

- 6 slices bread, crusts trimmed
- 7-8 slices chopped ham
- 12 slices American cheese
- 2 t. onion
- 6 slices bread, crusts trimmed

Layer in 9X13" pan in order given. Beat 7 eggs, add 1 t. salt, $1\frac{1}{2}$ t. dry mustard, pepper to taste and 3 cups milk. Pour over all. Melt $\frac{1}{2}$ cup margarine. Add 2 cups crushed cereal to margarine. Spread on top of layered mixture. Refrigerate. Bake at 350° for 1 hour.

*** CONTINENTAL CHEESE BAKE ***

- 1 cup sliced onion
- 1 T. butter
- 8 hard cooked eggs, sliced
- 2 cups shredded process Swiss cheese (8 oz.)
- 1 10 $\frac{1}{2}$ oz. can Cream of Mushroom soup
- $\frac{3}{4}$ cup milk
- 1 t. prepared mustard
- $\frac{1}{2}$ t. seasoned salt
- $\frac{1}{4}$ t. dill weed
- $\frac{1}{4}$ t. pepper
- 6 slices caraway rye bread, buttered and cut into 4 triangles

Cook and stir onion in butter until tender. Spread in 11 $\frac{1}{2}$ X7 $\frac{1}{2}$ X1 $\frac{1}{2}$ " baking pan. Top with egg slices; sprinkle with cheese. Beat remaining ingredients except bread in bowl with rotary beater. Pour soup mixture over cheese. Overlap bread slices on top of casserole. Bake at 350° for 30-35 minutes or until heated through. Set oven to broil. Place casserole 5" from heat. and broil 1 minute.

To make in advance: prepare casserole as directed above except do not top with bread slices or bake. Refrigerate several hour or overnight. At baking time, top with bread and bake 40-45 minutes.

*** CHICKEN & BISCUIT BAKE ***

3 cups cubed chicken, seasoned to taste with salt & pepper
1 can Cream of Chicken or Mushroom soup
1 8-oz. can water chestnuts, sliced
1 4-oz. can sliced or chopped mushrooms
2/3 cup mayonnaise
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup sour cream

Mix together. Place in 1 1/2 - 2 qt. casserole dish. Bake at 375° for about 30-40 minutes, until hot and bubbly. Remove from oven and place 1 can flaky refrigerated biscuits on top spacing evenly. Sprinkle biscuits with plenty of parmesan cheese. Bake until biscuits are done, about 15 minutes.

*** VEGGY SUPREME ***

1 bag California Blend vegetables
1/2 cup margarine, melted
1 can shrimp soup

Stir and bake at 350° until warmed through.

*** BROCCALI & CORN CASSEROLE ***

- 1 box frozen chopped broccali
- 1 can cream style corn
- 1 cup bread crumbs
- 1 egg beaten
- 1 T. butter
- 1 T. minced onion

Cook broccali 5 minutes in salted water. Melt butter and add bread crumbs. Add 3/4 cup of crumb mixture to rest of ingredients. Put remaining crumbs on top. Bake at 350° for 35 minutes.
(I use ½ pkg. of Chicken Stove Top dressing)

*** VEGETABLE STUFFING CASSEROLE ***

- 1 pkg. prepared stuffing mix, prepared according to pkg. directions
- 1 16-oz. pkg. California Blend frozen vegetables
- 1 can Cream of Chicken soup
- 1 cup sour cream

Put prepared stuffing in 10X7" greased pan. Cook vegetables in enough water to cover about 10 minutes; drain, mix with soup and sour cream. Pour over dressing. Bake at 325° for 45 minutes.

* UPSIDE DOWN PIZZA *

2 lbs. ground hamburger	1 T. oil
1 medium onion, chopped	1 cup flour
1 can tomatoe sauce (2 cups)	$\frac{1}{2}$ t. salt
$\frac{1}{4}$ cup chopped green pepper	1 cup milk
2 T. flour	$\frac{1}{4}$ cup grated parmesan
8 oz. mozzarella cheese slices	cheese
2 eggs	

Brown meat and onion; drain excess fat. Stir in tomatoe sauce, green pepper, 2 T. flour, salt and pepper. Heat to boiling, boil and stir 1 minute. Pour into ungreased 9X13" cake pan. Arrange mozzarella cheese on top. Beat eggs, milk, oil, 1 cup flour with mixer until smooth. Pour over cheese slices. Sprinkle with parmesan cheese. Bake at 400° until puffy and golden brown, about 25-30 minutes.

* CHICKEN SOUFFLE' *

3 cups cubed cooked chicken	3 cups chicken broth
1 cup cooked rice	$\frac{1}{2}$ cup milk
3 cups dry bread, cubed	4 eggs, beaten
1 T. minced onion	1 can Cream of Chicken
$\frac{3}{4}$ - $1\frac{1}{2}$ t. sage	OR Mushroom soup

Mix chicken, bread, rice, onion, sage and broth together. Place in 9X13" pan. Pour eggs over top. Combine milk and soup; pour over eggs. Bake 1 hour and 15 minutes or until well browned at 350°. Serves 8.

A great way to use leftover chicken or turkey. This can be made up ahead and refrigerated overnight. Be sure to let sit at room temperature an hour before baking.